



### **Roast Mediterranean vegetables**

Serves 6 as a side dish

300g buttons mushrooms, trimmed  
1 large red capsicum, chopped  
1 large yellow capsicum, chopped  
1 eggplant, cut into 2cm pieces  
450g butternut pumpkin, cut into 2cm pieces  
3 large garlic cloves, thinly sliced  
2 tbs olive oil  
1 tbs chopped flat leaf parsley  
125g Persian marinated feta, drained, crumbled

1. Preheat oven 250°C. Position shelf toward top of the oven.
2. Combine all the vegetables and garlic in a large roasting pan. Drizzle with oil and season with salt and pepper. Toss to coat. Roast, turning the vegetables every 10 minutes, for 30 minutes or until golden.
3. Sprinkle with parsley and feta, toss to combine. Serve warm or at room temperature with barbecue lamb, chicken or chops.

#### **TIP**

Persian marinated feta is milder, softer and creamier than other styles of feta.

#### **Australian Mushroom Growers**

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